

## CLAIMS

What is claimed is:

1. Edible spread composition comprising, as a homogenous mixture, about 10 to about 45 percent plant fiber-containing material, about 0.5 to about 10 percent edible oil, about 10 to about 60 percent water, and a sufficient amount of an emulsifier that inhibits the edible oil from separating from the mixture when the mixture is stored in a pressurized container.

2. The edible spread composition of claim 1, wherein the plant fiber-containing material containing fiber comprises peanut butter.

3. The edible spread composition of claim 1, wherein the plant fiber-containing material comprises chocolate liquor.

4. The edible spread composition of claim 1, wherein the emulsifier is contained in the mixture in an amount of about 0.05 to about 2 percent.

5. The edible spread composition of claim 1, wherein the emulsifier comprises diacetyl tartaric acid esters of monoglycerides.

6. The edible spread composition of claim 5, wherein the edible spread composition comprises at least about 0.2 percent diacetyl tartaric acid esters of monoglycerides.

7. The edible spread composition of claim 1, wherein the emulsifier comprises polyoxyethylene-(20)-sorbitan-monostearate.

8. The edible spread composition of claim 7, wherein the edible spread composition comprises at least about 0.1 percent polyoxyethylene-(20)-sorbitan-monostearate.

9. The edible spread composition of claim 1, further comprising about 1 to about 25 percent dairy product, and about 5 to about 20 percent sweetener.

10. The edible spread composition of claim 1, wherein the edible spread composition has a density greater than about 1.05 g/ml.

11. The edible spread composition of claim 1, wherein the edible spread composition has a density of about 1.15 to about 1.3 g/ml.

12. Peanut spread composition comprising, as a homogenous mixture, about 10 to about 45 percent peanut butter, about 1 to about 20 percent dairy protein concentrate, about 0.05 to about 2 percent oil separation-inhibiting emulsifier, about 0.5 to about 10 percent edible oil, about 5 to about 15 percent sweetener, and about 10 to about 60 percent water.

13. Chocolate spread composition comprising, as a homogenous mixture, about 10 to about 45 percent chocolate liquor, about 1 to about 25 percent dairy product, about 0.05 to about 2 percent oil separation-inhibiting emulsifier, about 0.5 to about 10 percent edible oil, about 1 to about 20 percent sweetener, and about 10 to about 60 percent water, wherein the edible oil is inhibited from separating from the composition when the composition is stored in a pressurized container.

14. A packaged spread product comprising an edible spread composition held in a container under a positive pressure force which can be controllably discharged from the container, wherein the edible spread composition comprises a homogenous mixture including about 10 to about 45 percent plant fiber-containing material, about 0.5 to about 10 percent edible oil, about 10 to about 60 percent water, and a sufficient amount of an emulsifier that inhibits the edible oil from separating from the mixture when discharged from the container.

15. The packaged spread product of claim 14, wherein separation of the plant fiber and oil is inhibited for at least about 12 weeks at a temperature of about 0 to about 120°F, while the edible spread composition is stored under the positive pressure force.

16. The packaged spread product of claim 14, wherein the positive pressure force ranges from about 10 to about 150 psig.

17. The packaged spread product of claim 14, wherein the positive pressure force ranges from about 20 to about 140 psig.

18. The packaged spread product of claim 14, wherein the emulsifier comprises diacetyl tartaric acid esters of monoglycerides.

19. The packaged spread product of claim 14, wherein the edible spread composition comprises at least 10 percent peanut butter, and least about 0.2 percent diacetyl tartaric acid esters of monoglycerides.

20. The packaged spread product of claim 14, wherein the edible spread composition comprises at least 10 percent chocolate liquor and least about 0.2 percent diacetyl tartaric acid esters of monoglycerides.

21. The packaged spread product of claim 14, wherein the emulsifier comprises polyoxyethylene-(20)-sorbitan-monostearate.

22. The packaged spread product of claim 14, wherein the edible spread composition comprises at least 10 percent peanut butter and least about 0.1 percent polyoxyethylene-(20)-sorbitan-monostearate.

23. The packaged spread product of claim 14, wherein the edible spread composition comprises at least 10 percent chocolate liquor, and least about 0.1 percent polyoxyethylene-(20)-sorbitan-monostearate.

24. The packaged spread product of claim 14, wherein the edible spread composition has a density greater than about 1.05 g/ml.

25. The packaged spread product of claim 14, wherein the edible spread composition has a density of about 1.15 to about 1.3 g/ml.

26. The packaged spread product of claim 14, wherein the container comprises a hollow cylindrical body having opposite longitudinal ends, a pressurized gas-containing chamber, an edible spread composition-containing chamber, and a floating plunger slidably arranged inside the cylindrical body, wherein the plunger separates the pressurized gas-containing chamber from the edible spread composition-containing chamber, wherein the pressurized gas-containing chamber contains a pressurized gas creating a pneumatic pressure force against a side of the floating plunger opposite to the edible spread composition-containing chamber; and a closure member included at a longitudinal end of the container including a passageway extending from the edible spread composition-containing chamber to an outside atmosphere, wherein the closure member has a normally closed position to prevent flow of edible spread composition through the passageway but, when actuated permits, flow through the passageway to discharge the edible spread composition.

27. The packaged spread product of claim 26, wherein the container further includes a dome-shaped top section attached to the longitudinal end of the cylindrical body defining the composition-containing chamber, wherein the closure member includes a valve which, when tilted, discharges the edible spread composition from the container, and when tilting force is released the valve returns to the normally closed position; and a bottom section attached

to the opposite longitudinal end of the cylindrical body defining the pressurized-containing chamber which includes a plug that seals an opening through which pressurized gas can be introduced into the pressurized gas-containing chamber.

28. The packaged spread product of claim 14, wherein the positive pressure force is applied constantly to the edible spread composition during storage of the peanut spread product.

29. The packaged spread product of claim 14, wherein oil separation is inhibited for at least about 12 weeks storage.

30. The packaged spread product of claim 14, wherein the edible spread composition comprises about 10 to about 45 percent peanut butter, about 0.05 to about 2 percent oil-separation inhibiting emulsifier, about 0.5 to about 10 percent edible oil, and about 10 to about 60 percent water.

31. The packaged spread product of claim 14, wherein the edible spread composition comprises about 10 to about 45 percent peanut butter, about 1 to about 20 percent dairy protein concentrate, about 0.05 to about 2 percent oil-separation inhibiting emulsifier, about 0.5 to about 10 percent edible oil, about 5 to about 15 percent sweetener, and about 10 to about 60 percent water.

32. The packaged spread product of claim 14, wherein the edible spread composition comprises about 10 to about 45 percent chocolate liquor, about 0.05 to about 2 percent oil-separation inhibiting emulsifier, about 0.5 to about 10 percent edible oil, and about 10 to about 60 percent water.

33. The packaged spread product of claim 14, wherein the edible spread composition comprises about 10 to about 45 percent chocolate liquor, about 1 to about 25 percent dairy product, about 0.05 to about 2 percent oil

separation-inhibiting emulsifier, about 0.5 to about 10 percent edible oil, about 1 to about 20 percent sweetener, and about 10 to about 60 percent water.